
* **MONOGRAPH NO: M2D** *

ITEM: Beef Stew (BST)

NSN: 8940-00-149-1088

ITEM SPECIFICATION: PCR-B-020
MIL-B-44059

APPROXIMATE CALORIC VALUE: 5 oz. = 180 Kilocalories (PRIMARY)
8 oz: = 270 Kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM:

Appearance: Gravy: Medium thick, smooth, brown-orange. Vegetables: Discernible dices of carrots, potatoes; and intact lima beans or peas (see Special Notes). Beef Discernible dices (approximately 75% of dices) (see Special Notes).

Odor: Canned beef stew.

Flavor: Heat processed (canned) beef stew, tomato based sauce; moderate pepper flavor

Texture : Beef Moist, tender, chewy. Vegetables: Firm but tender dices of carrots; potatoes and intact peas or lima beans. Gravy: Moderately thick.

DEFECTS LIKELY TO OCCUR:

Appearance: Materially darkened or scorched affecting flavor or odor, gravy excessively thick or thin.

Odor: Souring of beef and/or gravy, metallic, earthy or musty.

Flavor: Metallic,; bitter; stale, rancid, earthy

Texture : Beef Dry, chewy, tough. Gravy: Thick to moderately thick or thin. Vegetables: Extremely soft and mushy.

UNIQUE EXAMINATION / TEST PROCEDURES: If upon opening; the characteristics described above are not apparent when the product is cold, heat the product in boiling water or in a sauce pan for several minutes and inspect it for condition. After heating, the appearance should approximate that described above.

NOTE: Even though heating will allow the true product characteristics to be seen, the product must also be serviceable in the unheated state.

SPECIAL NOTES: Texture of the vegetables may be soft but should not be mushy. Product from 1983 may exhibit severe formulation/processing differences from other years such as lacking essential ingredients (e.g., carrots, dices of beef, tomato sauce, potatoes) or may have the appearance of refried beans in lieu of beef stew. These are not the result of product deterioration and should not be scored as deteriorative conditions during cyclic inspections. They should be noted and reported during receipt and warranty inspections. Color of gravy varies from brown to red brown depending on the amount of tomato solids and other ingredients. Ratio of meat to vegetables to gravy may vary with date of pack (Dop). Earlier DOPs had lima beans instead of peas, and this also contributes to differences in flavor and fluidity of the sauce.